

Cheshire Beekeepers Association
Registered Charity No. 227494 – founded 1899
North Cheshire Branch

North Cheshire Branch Honey Show will be held on Thursday 17th September 2026 at Frodsham Community Centre, Fluin Lane, Frodsham, WA6 7QN, beginning at 19:30. Please continue to make our Branch Honey Show a success by entering something in at least one class, or just coming along to enjoy the evening. The schedule is quite extensive and there should be a class to suit everyone. Please use the entry form that accompanies this schedule, and return it in time to reach us no later than Friday 11th September

All entries to be ready for staging by 19:00. Judging will begin at 19.30
Judge: John Goodwin

SHOW SCHEDULE

HONEY CLASSES

Unless otherwise stated, all jar classes should be in squat 454g (1lb) screw top honey jars with metal or plastic lids. Jars must be filled so that no light shows between the honey top fill and the bottom of the lid. Honey frames and wax exhibits should be in bee proof containers.

- 1 Two jars of light honey
- 2 Two jars medium honey
- 3 Two jars dark honey
- 4 Two jars granulated honey
- 5 Two jars soft set honey
- 6 One shallow frame (not heather)
- 7 One container cut comb (not heather) approx. 8oz (225g)
- 8 Ten jars labelled as for sale: any colour or colours and any size 8oz (225g) or over.
- 9 Black jar class (any honey in a covered jar judged for taste and aroma)
- 10 Two jars heather honey
- 11 One shallow frame heather honey
- 12 One container cut comb (heather) approx 8 oz (225g)

NOVICE CLASSES

- 13 One jar liquid honey, any colour
- 14 One jar soft set or granulated honey
- 15 One shallow frame
- 16 5 matching beeswax blocks, approx 1oz (28g), any shape
- 17 2 matching beeswax candles (not rolled) *One to be lit by judge*

WAX CLASSES

- 18 Beeswax in one piece, approx 8 oz (225g) in weight
- 19 5 matching beeswax blocks, approx 1oz (28g), any shape
- 20 Three matching beeswax candles displayed upright. *One to be lit by judge*
- 21 One tin beeswax polish as for sale (not cream) *Please note labelling guidelines for this class*

MEAD CLASSES

- 22 One bottle of mead, DRY, in clear punted bottle
- 23 One bottle of mead, SWEET, in clear punted bottle
- 24 One bottle of metheglin (spiced mead) OR melomel (fruit mead)

CONFECTIONERY CLASSES

25 Honey Fruit Cake

7oz (200g) self raising flour 6oz (175g) honey
4oz (110g) butter 6oz (175g) sultanas
2 medium eggs 4 oz (110g) glace cherries (halved)

Preheat oven to 350°F/180°C/gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin, 6½– 7½ inches (16.5 -19.0 cm) in diameter for approximately 1½ hours. Timing is for conventional ovens and is a guide only, as appliances vary.

26 Six Honey Biscuits

2oz (55g) honey 2oz (55g) butter 4oz (110g) self raising flour
Pinch of salt white of a small egg

Beat butter and honey together until smooth, then add white of egg as needed. Blend flour and salt into mixture. Roll out thinly and cut into rounds approx 3 inches (7.5 cm) across. Prick well and bake in a slow oven until golden.

27 Eight pieces of Honey Fudge

¼ pint (150ml) of top of the milk 4oz (110g) butter
Small tin of sweetened condensed milk 2 tablespoons clear honey
1lb (454g) icing sugar pinch of cream of tartar

Mix all ingredients in a heavy saucepan. Bring slowly to the boil while stirring, then boil fast, stirring occasionally for about 8 minutes, until a small amount dropped into water forms a soft ball (240°F/115°C). Remove pan from heat, cool slightly, then beat mixture until thick. Pour into a greased shallow 8 inch (20cm) square tin. Leave until nearly set, then mark into squares of approximately 1 inch (2.5cm). When quite set, separate pieces and leave to harden on a rack.

Trophies to be awarded:

- Novice cup (most points in Novice Class)
- Honey trophy (most points in Honey Class – excluding Heather honey)
- Heather trophy (most points in heather honey classes)
- Wax trophy (most points in Wax classes)
- Mead cup (most points in Mead classes)
- Confectionary trophy (most points in confectionary classes)
- Overall show winner (most points overall)
- Best in show (best entry in any class)

Please note: the rules for the show are based on the BBKA rules for honey shows (2016) which can be found here:

<https://www.bbka.org.uk/Handlers/Download.ashx?IDMF=68c294db-a105-404c-aa7f-eca7f7acea7c>

If you have any queries, or need advice, please contact either

Show Manager – John Sadler: jevrs@outlook.com

Show Secretary – Polly Smith: polly_smith@btopenworld.com